



TURKEY FRYER SAFETY TIPS

Fried turkey has become a staple in the traditional Thanksgiving feast. But there are some real dangers associated with frying a turkey. Savannah Fire and Emergency Services wants everyone to keep some basic safety tips in mind when using a deep fryer to avoid injuries and possible fires.

The dangers associated with deep fryers include:

- Many units easily tip over, spilling gallons of hot oil from within the cooking pot.
- If the cooking pot is overfilled with oil, the oil may spill out of the unit when the turkey is placed in the cooking pot. Oil may hit the burner/flames causing a fire to engulf the entire unit.
- Partially frozen turkeys placed into the fryer can cause a spillover effect. This too, may result in an extensive fire.
- With no thermostat controls, the units also have the potential to overheat the oil to the point of combustion.
- In addition, the sides of the cooking pot, lid and pot handles get dangerously hot, posing severe burn hazards.

Safety should be paramount anytime open flames and hot oil are in close proximity. Savannah Fire and Emergency Services recommends following a few safety protocols to help ensure everyone has an enjoyable holiday:

- Turkey fryers should always be used outdoors a safe distance from buildings and any other material that can burn. Never use turkey fryers on wooden decks or in garages.
- Make sure the fryers are used on a flat surface to reduce accidental tipping.
- Never leave the fryer unattended. Most units do not have thermostat controls. If you don't watch the fryer carefully, the oil will continue to heat until it catches fire.
- Never let children or pets near the fryer when in use. Even after use, never allow children or pets near the turkey fryer. The oil inside the cooking pot can remain dangerously hot, hours after use.
- To avoid oil spillover, do not overfill the fryer.
- Use well-insulated potholders or oven mitts when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.
- Make sure the turkey is completely thawed and be careful with marinades. Oil and water don't mix, and water causes oil to spill over, causing a fire or even an explosion hazard.

Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire.